

## AMENDMENTS TO THE CLAIMS

1. (Currently amended)     ~~Processed cheeses~~ A processed cheese wherein angiotensin converting enzyme inhibitory activity is 350 units per gram or more.
2. (Currently amended)     ~~Processed cheeses~~ The processed cheese according to Claim 1 wherein natural cheese having angiotensin converting enzyme inhibitory activity is 420 units per gram or more is used as a raw material.
3. (Currently amended)     ~~Processed cheeses~~ The processed cheese according to Claim 1 ~~or 2~~ wherein sodium content is 990 mg or less per 100 g of processed cheese.
4. (Currently amended)     ~~Processed cheeses~~ The processed cheese according to ~~one of Claims 1 through 3~~ Claim 1 wherein potassium content is between 80 mg and 150 mg per 100 g of processed cheese.
5. (Currently amended)     A manufacturing method for ~~processed cheeses~~ a processed cheese having angiotensin converting enzyme inhibitory activity is of 350 units per gram or more, wherein at least one type of natural cheese having angiotensin converting enzyme inhibitory activity is 420 units per gram or more is used as a raw material.
6. (Currently amended)     The A manufacturing method for ~~processed cheeses~~ the processed cheese according to Claim 5 wherein low salt or unsalted natural cheese is used as a raw material, and the sodium content of the obtained processed cheese is 990 mg or less per 100 g of processed cheese.
7. (Currently amended)     The A manufacturing method for ~~processed cheeses~~ the processed cheese according to Claim 5 ~~or 6~~ wherein potassium salt is used as raw material molten salt, and the sodium content of the obtained processed cheese is 990 mg or less per 100 g of processed cheese.

8. **(Currently amended)**     The A manufacturing method for ~~processed cheeses~~ the processed cheese according to Claim 7 wherein potassium content of the obtained processed cheese is between 80 mg and 150 mg per 100 g of processed cheese.
9. **(New)**     The processed cheese according to Claim 2 wherein sodium content is 990 mg or less per 100 g of processed cheese.
10. **(New)**     The processed cheese according to Claim 2 wherein potassium content is between 80 mg and 150 mg per 100 g of processed cheese.
11. **(New)**     The processed cheese according to Claim 3 wherein potassium content is between 80 mg and 150 mg per 100 g of processed cheese.
12. **(New)**     The processed cheese according to Claim 9 wherein potassium content is between 80 mg and 150 mg per 100 g of processed cheese.
13. **(New)**     The manufacturing method for the processed cheese according to Claim 6 wherein potassium salt is used as raw material molten salt, and the sodium content of the obtained processed cheese is 990 mg or less per 100 g of processed cheese.
14. **(New)**     The manufacturing method for the processed cheese according to Claim 13 wherein potassium content of the obtained processed cheese is between 80 mg and 150 mg per 100 g of processed cheese.